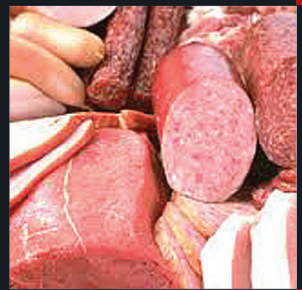
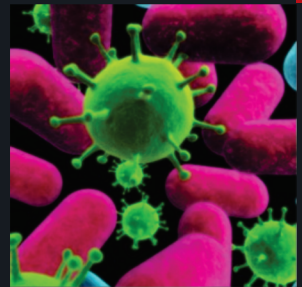


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FOOD MICROBIOLOGY

BASIC & APPLIED
WITH LABORATORY EXERCISES

Rita Narayanan, B. Dhanalakshmi



FOOD MICROBIOLOGY

Basic and Applied with Laboratory Exercises

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Readership: A book meant for students (undergraduates, graduates and postgraduates), faculties, researchers in the field of food science and technology, microbiology.

The aim of this book is to unravel the exciting field of food microbiology to the students. This book focuses on the importance and significance of an array of microbes found in food. Food science is a vast field that forays into microbiology, chemistry various elements and ingredients involved in its making and their use in industrial production and ultimately their involvement in human health. Food microbiology is a complex interdisciplinary science which requires critical thinking, innovative approaches, analytical abilities to understand—all of which are provided in this book.

Provides a balanced introduction to all major areas of microbiology suitable for students. The illustrations in the text book have been included to match the text and to assist in the visualization of abstract concept.

2013, 218p.,figs.,tabls.,col.plts.,25cm

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